

Green Chile Chicken Tortilla Casserole

- 1 tablespoon vegetable oil
- 1/2 cup chopped onion
- 1 tablespoon finely chopped garlic
- 1 can (10 1/2 oz) condensed cream of chicken soup
- 1 can (10 oz) Old El Paso™ green enchilada sauce
- 1/2 cup milk
- 2 cans (4.5 oz each) Old El Paso™ chopped green chiles
- 2 teaspoons chili powder
- 1 1/2 teaspoons ground cumin
- 1/2 teaspoon salt
- 18 (6-inch) yellow corn tortillas
- 3 cups shredded deli rotisserie chicken
- 1 can (15 oz) Progresso™ black beans, drained, rinsed
- 2 cups shredded Mexican cheese blend (8 oz)
- 1 cup chopped tomatoes
- 1/3 cup chopped fresh cilantro leaves
- 1/4 cup sliced green onions
- Sour cream, if desired



1. Heat oven to 350°F. Spray 3-quart oval or rectangular baking dish (13x9-inch) with cooking spray.
2. In 8-inch nonstick skillet, heat oil over medium heat.
3. Add onion and garlic; cook 2 to 3 minutes or until tender.
4. Reduce heat to medium-low; stir in condensed soup, enchilada sauce, milk, green chiles, chili powder, cumin and salt.
5. Cook 2 to 3 minutes, stirring occasionally, until heated through.
6. Spread 1 cup sauce mixture in bottom of baking dish. Arrange 6 tortillas on top of sauce mixture. Top with 1 cup chicken, 1/2 cup beans, 1/2 cup cheese and 1 cup sauce.
7. Repeat with another layer of 6 tortillas, 1 cup chicken, 1/2 cup beans, 1/2 cup cheese and 1 cup sauce. Top with remaining 6 tortillas, 1 cup chicken, 1/2 cup beans, 1 cup sauce and 1 cup cheese.
8. Bake 35 to 40 minutes or until hot and bubbly on edges (165°F in center).
9. Let stand 20 minutes before serving. Serve with Toppings, as desired.

If making ahead to bake and serve at a later date: Line 13x9-inch (3-quart) baking dish with 2 layers of plastic wrap, leaving enough overhang to completely enclose assembled casserole. Allow sauce mixture to cool completely, covered, 30 to 45 minutes in refrigerator before assembling casserole. Assemble casserole in dish; cover with another layer of plastic wrap. Freeze unbaked casserole about 8 hours or until completely frozen. Transfer frozen casserole to labeled 2-gallon resealable freezer plastic bag. Remove air; seal and freeze up to three months. To bake: Spray 13x9-inch (3-quart) baking dish with cooking spray. Remove plastic wrap from casserole; place in baking dish. Cover tightly with foil; thaw completely in refrigerator, 24 to 48 hours. Heat oven to 350°F. Uncover; bake 45 to 55 minutes or until hot and bubbly on edges (165°F in center). Let stand 20 minutes before serving. Serve with Toppings, as desired.